

# New wave Witbier

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- Gravity **8.5 BLG**
- ABV ---
- IBU **24**
- SRM **2.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **18.5 liter(s)**

## Steps

- Temp **64 C**, Time **10 min**
- Temp **66 C**, Time **20 min**
- Temp **69 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **14.8 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **10 min** at **64C**
- Keep mash **20 min** at **66C**
- Keep mash **20 min** at **69C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.2 kg (32.4%)	80 %	4
Grain	Pszeniczny	0.8 kg (21.6%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (13.5%)	85 %	3
Grain	Płatki owsiane	0.5 kg (13.5%)	85 %	3
Grain	Płatki jęczmienne	0.3 kg (8.1%)	85 %	3
Grain	Słód Diastatyczny	0.2 kg (5.4%)	85 %	3
Grain	Słód Zakwaszający	0.2 kg (5.4%)	86 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Simcoe	10 g	20 min	13.2 %
Boil	Simcoe	10 g	0 min	13.2 %
Dry Hop	Simcoe	30 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wpl568	Ale	Slant	50 ml	white labs

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	12 g	Boil	10 min
Spice	Kardamon	10 g	Boil	0 min
Spice	Świeża skórka cytryny i pomarańczy	45 g	Boil	1 min